

2019 ROSÉ of PINOT NOIR

CASES PRODUCED: 114

VARIETIES: 80% Zinfandel/20% Pinot Noir

VINEYARD: 80% Comstock Ranch/20% Bacigalupi Vineyards, Frost Ranch

AGING: 4 months in Neutral French Oak and Sainless Steel Drums

HARVEST DATE: Pinot Noir: 9/4/2019 | Zinfandel: 9/9/2019

BRIX AT HARVEST: 22.5/23.0

ALCOHOL: 13.5%

PRODUCTION METHOD: 80% Vin Gris/20% Saignée

PRODUCTION NOTES:

This might be one of my favorite vintages of Rosé we have made to date. It is a Provence style rosé with beautiful aromatics and balance. The zinfandel comes from the Comstock Home Ranch in Dry Creek Valley. This vineyard is planted to some of the best Zinfandel in the valley which we chose to harvest early at lower brix and higher acidity like you would grapes for a sparkling wine, and made it in a Vin Gris style. The fruit was harvested on September 9, and brought into the winery at 22.5 brix and went whole cluster straight to the press. Here the juice was gently pressed off of the skins to tank creating a lovely pale pink color with bright and crisp acidity. The balance of our Rosé blend was made in the same way our previous vintages were created. We picked the Pinot Noir from Bacigalupi Vineyards on September 4th at 23.0 Brix. It came to the winery and was saignéed or bled off of the Pinot Noir that we use for our Red wine. The two rosés were fermented separate and then blended post primary fermentation and bottled on December 12, 2019. They are perfect complements to each other, and we cannot wait to share this vintage of Rosé with you.

TASTING NOTES:

This rosé has notes of strawberries and cream, rose water, and fresh watermelon on the nose. On the palate, it delivers clean and crisp acidity, delicate berry fruit, with a slight minerality on the finish. This beautiful wine can be paired with a fresh goat cheese salad, a festive crab feed on the beach, or can stand alone on its own. Please enjoy with family and friends!

